

WHAT IS CLAIMED IS:

Sub B1 1. A process for producing encapsulated flavorings, comprising the steps of emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas.

5 2. A process according to Claim 1, wherein said inert gas is air.

10 3. A process according to Claim 1, wherein said particles are treated with an inert gas in the temperature range from 10 to 35°C.

Sub B2 15 4. A process according to Claim 1, wherein said particles are treated in a gas stream at a gas velocity of 0.2 to 4 m/s.

20 5. Carbohydrate-encapsulated flavoring particles, produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas.

25 6. Carbohydrate-encapsulated flavoring particles according to Claim 5, wherein said particles comprise a glass transition temperature of 45 to 75°C.

7. Carbohydrate-encapsulated flavoring particles according to Claim 5, wherein said particles comprise a diameter in the range from 0.3 mm to 12 mm and a length of 0.3 to 10 mm.

8. Carbohydrate-encapsulated flavoring particles according to Claim 5, wherein said particles comprise a flavoring content of 1 to 25% by weight based on the weight of the particles.

5 9. Carbohydrate-encapsulated flavoring particles according to Claim 5, wherein said carbohydrate mixture is selected from the group consisting of hydrolyzed starch, mono- and/or disaccharides.

10 10. Carbohydrate-encapsulated flavoring particles according to Claim 5, wherein said flavorings is selected from the group consisting of flavorings, natural extracts, nutraceuticals and/or food additives.

15 11. Foods comprising carbohydrate-encapsulated flavorings wherein said carbohydrate-encapsulated flavoring particles are produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas.

20 12. Consumer articles comprising carbohydrate-encapsulated flavorings wherein said carbohydrate-encapsulated flavoring particles are produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas.

25 13. Pharmaceuticals comprising carbohydrate-encapsulated flavorings wherein said carbohydrate-encapsulated flavoring particles are produced by emulsifying the flavoring into a carbohydrate melt, wherein said carbohydrate melt is prepared from a carbohydrate mixture melted by heating to 80 to 120°C, to

form a resultant melt and producing particles from the resultant melt, wherein the particles are treated with an inert gas.

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